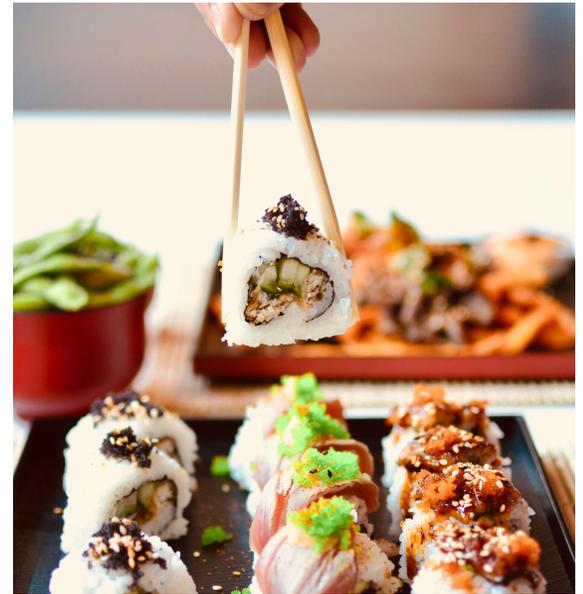


# SUSHI RICE AT RETAIL



Interested in acidifying sushi rice? This will help you to get started.

## CONTACT US



Website

<https://dec.alaska.gov/eh/fss/staff/>

## HAZARDS



- Bacteria can grow in cooked rice if the rice is not kept at safe temperatures
- Sushi rice prepared safely can prevent foodborne illness from bacteria such as *Bacillus cereus* and *Clostridium perfringens*

## TIME AS A PUBLIC HEALTH CONTROL



- Can be used if rice is made in small batches and served/sold in 4 hours
- Requires written procedures
- Containers must be marked to show when rice will be discarded
- Discard rice within 4 hours after being prepared
- No HACCP plan required

## HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PLAN

A Sushi Rice HACCP plan

- Is required when using an acid, like vinegar, to make cooked rice a food that does not require temperature control for safety
- Describes
  - the **pH level** of the rice/vinegar mixture
  - **how** and **when** the pH will be monitored
  - **records** of pH meter calibration and pH measurements

For more guidance on general requirements for HACCP plans see:  
<https://dec.alaska.gov/eh/fss/food/resources/haccp-plans/>

## PREPARATION

- Initial pH of the rice should be measured *within 30 min* of adding vinegar
- Sushi rice must be mixed, measured, and at a pH of **4.2** or lower. This step is critical to keep the rice safe to eat

## TESTING

- Use a pH meter to test the rice
  - **calibrate** meter each time used with buffer solutions
  - **rinse** in distilled water and blot dry
- Insert probe of meter into rice/vinegar mixture. When measurement is stable, read measurement, and **record on log**.
- If pH too high, correct by adding more vinegar, stir, and retest

## RECORDS

- HACCP plan, and process flow diagram or chart
- Sushi rice recipe
- pH meter calibration log
- pH testing log
- Record of corrective actions

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